

BUILT-IN GAS COOKTOPS AND WALL OVENS BY
CALORIC®



The Caloric Commitment.

For over 90 years, the master craftsmen at Caloric have led the kitchen appliance industry with innovation after innovation. And now we are especially pleased to present a new line of built-in gas appliances. Designed not only for good looks, but with features that insure cooking excellence and easy cleaning.

- Caloric's Ultra-Ray,[®] the patented, comfort level broiler, broils with radiant energy to give meat that patio grilled flavor • Caloric's Automatic Pilotless Ignition cuts average gas use by 30% or more
- Caloric's Continuous Cleaning Oven and Broiler System reduces oven soil to a presentably clean condition during normal operation. These, and other convenience and performance features are indicative of Caloric's commitment to the design and manufacture of the versatile, energy-saving, high quality kitchen appliances so much in demand.

DOOR KITS for BUILT-IN BROILER/OVENS

MODEL	DOOR KIT	MODEL WITH CONTINUOUS CLEANING
RXP212	KRX3-0F White	KRX3-0D Gold
RXP214	KRX3-0C Dark Copper	KRX5 Satin Chrome
RXP216	KRX3-0V Avocado	KRX6 Black Glass
	KRX3-0N Almond	

MODEL	DOOR KIT	MODEL WITHOUT CONTINUOUS CLEANING
RWP212	KRW3-0F White	KRW3-0N Almond
RWP214	KRW3-0C Dark Copper	KRW5 Satin Chrome
RWP216	KRW3-0V Avocado	KRW6 Black Glass
	KRW3-0D Gold	



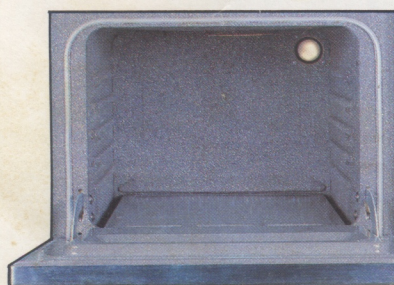
ULTRA RAY[®] BROILER

All Caloric Built-In Gas Ovens have this exclusive, patented, broiler that broils better and faster, uses less gas and gives foods the taste pleasing flavor of outdoor cooking. No pre-heating; no after-heat. Sears the outside while leaving the inside juicy and tender. Broiling is 30% to 70% faster so the kitchen stays cooler. Less meat shrinkage and foods won't dry out. Cleaner, too, because the Ultra-Ray[®] burner consumes smoke.



AUTOMATIC PILOTLESS IGNITION

Cut average gas use by 30% or more, with this system pioneered and proven by Caloric. No pilot lights to waste fuel. You use gas only when cooking. Igniters automatically light bake/broil burner only when needed.



CONTINUOUS CLEANING OVEN AND BROILER

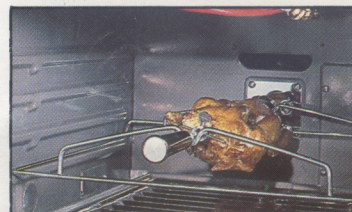
Caloric ovens clean as you cook. The compartments of both the oven and broiler, including sides, top and rear, are coated with a special finish which gradually reduces oven soil to a presentably clean condition during normal operation. (Models RXP 216, RXP 214, RXP 212 only)



RXP 216 GAS BUILT-IN 24" BROILER/OVEN

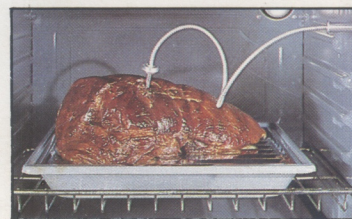
Caloric's deluxe built-in gas broiler/oven is beautiful and truly functional. It features Automatic Pilotless Ignition Continuous Cleaning Broiler and Oven • Ultra-Ray[®] infrared broiler • Rotisserie that turns and bastes roasts and fowl automatically • Automatic Meat Probe plus indicator on meat thermometer dial • Automatic Timed Oven System • Oven Light • Electric Clock and Timer • Oven-on Light • Easily Removable Oven and Broiler Doors and Heavy Glass Fiber Insulation • Illustrated with elegant Black Glass Observador[®]. Also available with porcelain Observador[®] window doors in White, Dark Copper, Avocado, Almond, Gold and Satin Chrome. Designed for either inside or outside venting. Factory equipped for use with either Natural or LP gas.

RWP 216 Same as above with regular porcelain oven. No continuous cleaning features.



AUTOMATIC ROTISSERIE

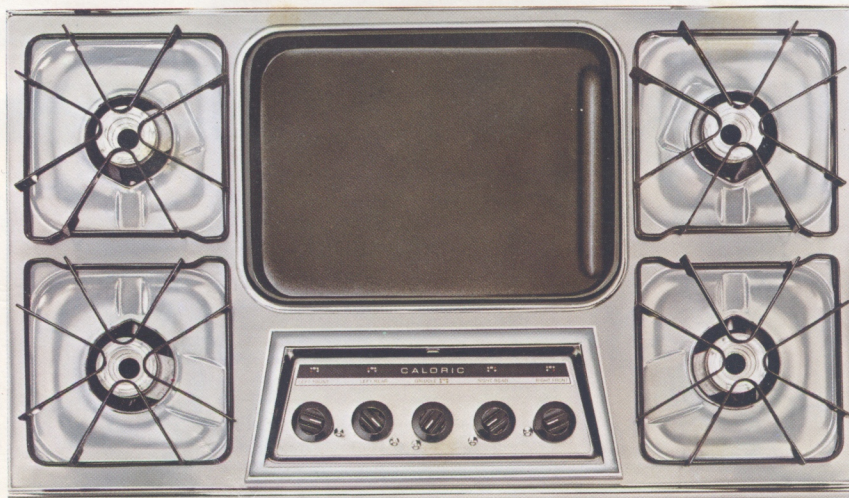
Turns and bastes roasts and fowl automatically. Foods are tender and juicy inside; crisp outside. Outstanding results when used in combination with patented Ultra-Ray[®] Broiler. (Models RXP 216 and RWP 216 only)



AUTOMATIC MEAT PROBE

Set oven and selector dial, set Meat Probe dial to desired degree of "doneness." Audible signal indicates cooking completed. Indicator on meat thermometer dial registers internal meat temperature.

RTR 645 BUILT-IN 36" GAS COOKTOP WITH GRIDDLE

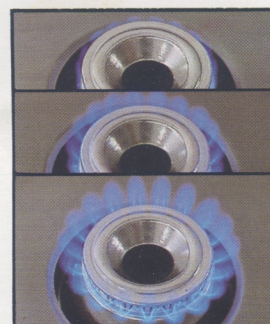
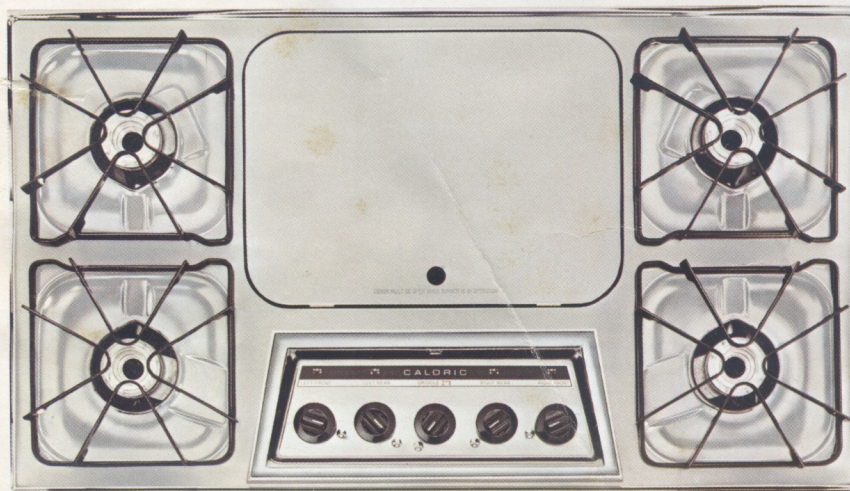


Built-in Griddle offers maximum cooking flexibility • Save energy with Automatic Pilotless Ignition • Four Surface Burners for those big meals • Raised Outer Edges control accidental spills • Hi-Lo-Simmer Controls are Push-To-Turn to prevent accidental operation • Hinged top lifts up and has its own support rod for ease of cleaning • Factory equipped for use with either Natural or LP gas • Available in White, Dark Copper, Avocado, Almond, Gold and Brushed Chrome.



RAISED OUTER EDGES
Keep spillovers off the floor and out of crevices. Helps make cleanup simple.

RTR 645 GAS COOKTOP WITH GRIDDLE COVER IN PLACE

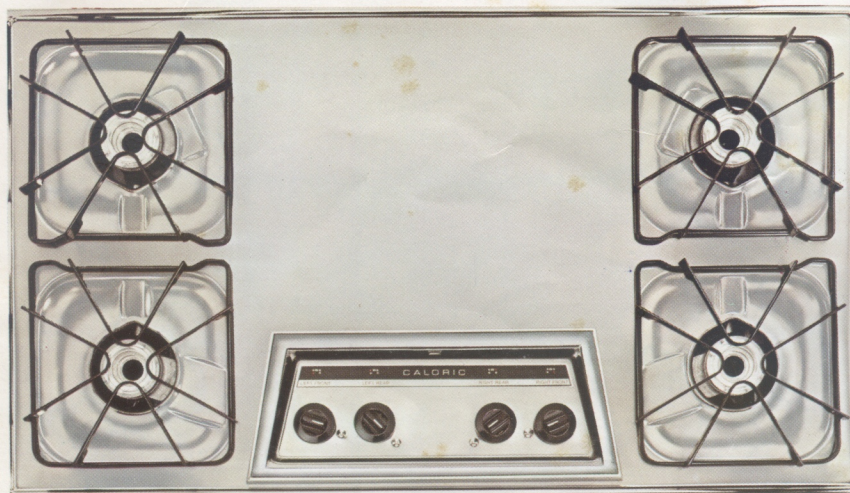


TRI-SET® CONTROLS
No more guessing at top burner heat setting. Burner controls have positive audible "click" positions for high, medium, or low settings. (Models RTP 307, RTP 306, RTP 304, RTP 302)



AUTOMATIC PILOTLESS IGNITION
Cut average gas use, by 30% or more, with this system pioneered and proven by Caloric. No pilot lights to waste fuel. You use gas only when cooking. Igniters light top burners only when needed.

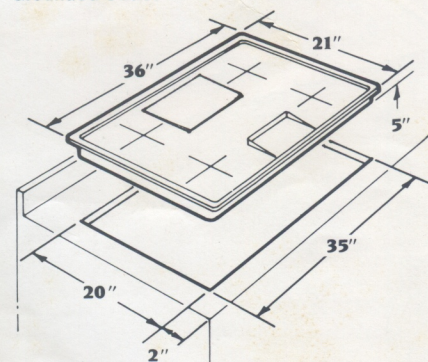
RTR 644 BUILT-IN 36" GAS COOKTOP



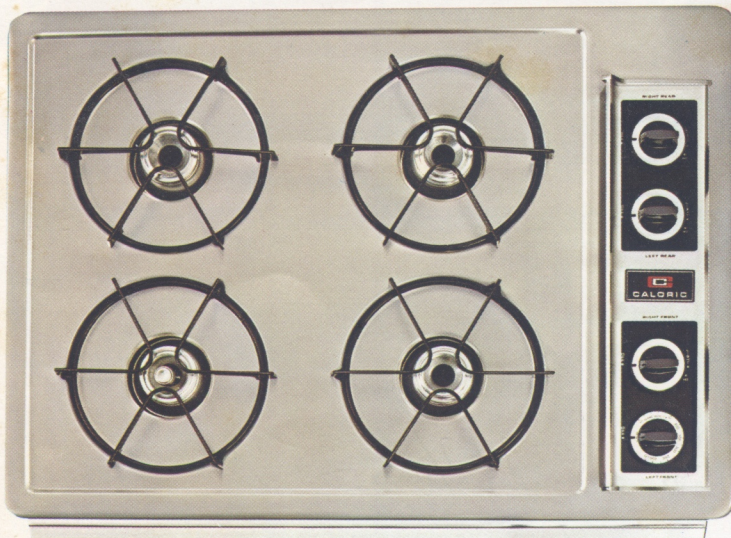
Same as above but with large center work area instead of Griddle/Griddle Cover.

RTR645 AND 644 SPECIFICATIONS AND DIMENSIONS

RATING: Each Top Burner — 8,000 BTU's Natural, 7,000 LP Gas. Grille Burner — 12,500 BTU's Natural, 12,500 LP Gas. Cooktops with Solid State Pilotless Ignition 115 VAC, 60 Hz, Grounded Outlet



RTP 307 BUILT-IN 30" GAS COOKTOP



THERMO-SET® BURNER WITH A BRAIN

Converts every utensil you own into an "automatic" cookpot. Flame automatically adjusts to your pre-selected temperature (Model RTP 307 only).

Equipped with Automatic Pilotless Ignition for gas savings • Thermo-Set® Burner-with-a-Brain, which converts every utensil you own into an automatic cookpot ... prevents boil-overs by maintaining a preselected temperature • Tri-Set® Burner Controls with positive "click" positions for high, medium, or low heat settings • Hinged cooktop can be raised without removing grates or control knobs and held in position with support rod or can be removed entirely for access to the one-piece aluminum snap out burners which can be removed for easy cleaning • Also features easy to read deluxe glass control panel with bright rimmed control knobs • Factory equipped for use with either Natural or LP gas. Available in White, Dark Copper, Avocado, Gold, Almond and Stainless Steel.

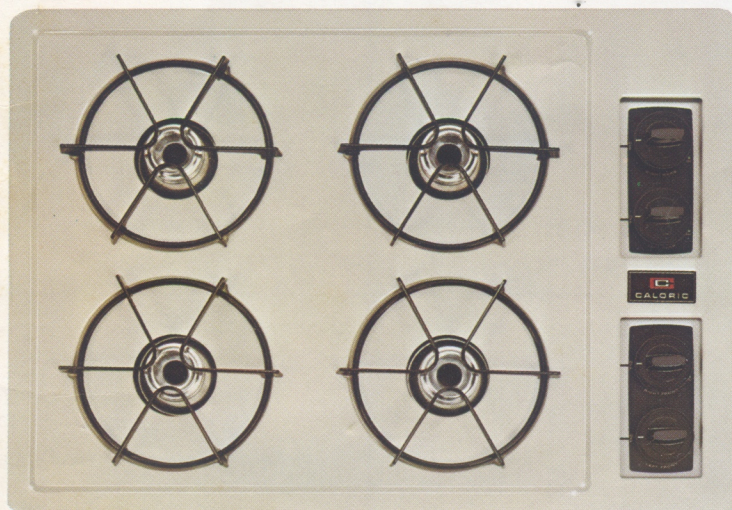
RTP 306 COOKTOP

Identical to Model RTP 307 but *without* Thermo-Set® Burner-with-a-Brain.

RTP 304 COOKTOP

Identical to Model 307 RTP but *without* Automatic Pilotless Ignition and Thermo-Set® Burner-with-a-Brain.

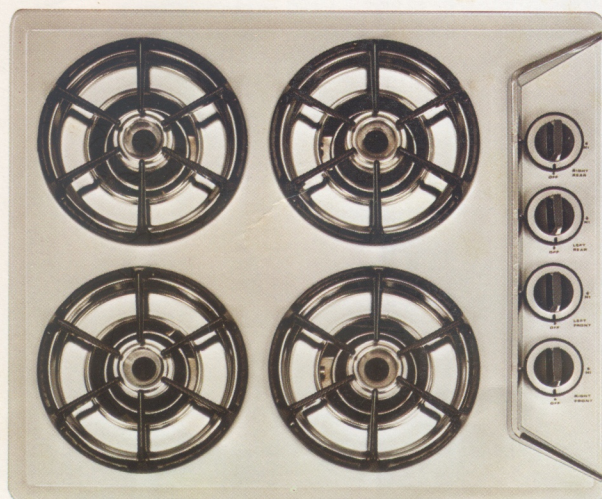
RTP 302 BUILT-IN 30" GAS COOKTOP



RTP 302 COOKTOP

This economically priced cooktop is equipped with Tri-Set® Burner Controls for exact temperature settings • Hinged cooktop can be raised without removing grates or control knobs; can be removed entirely for easy access • One-Piece Aluminum Snap-Out Burners can be removed for easy cleaning • Aluminum control panel with black control knobs Factory equipped for use with either Natural or LP-gas • Available in White, Dark Copper, Avocado, Almond and Gold.

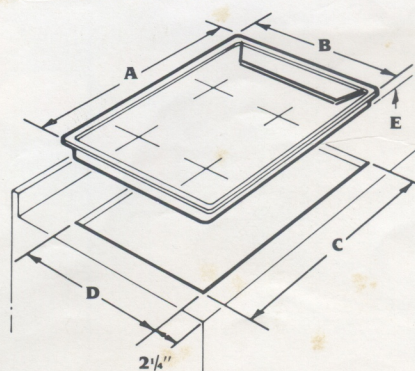
RTP 201 BUILT-IN 24" GAS COOKTOP



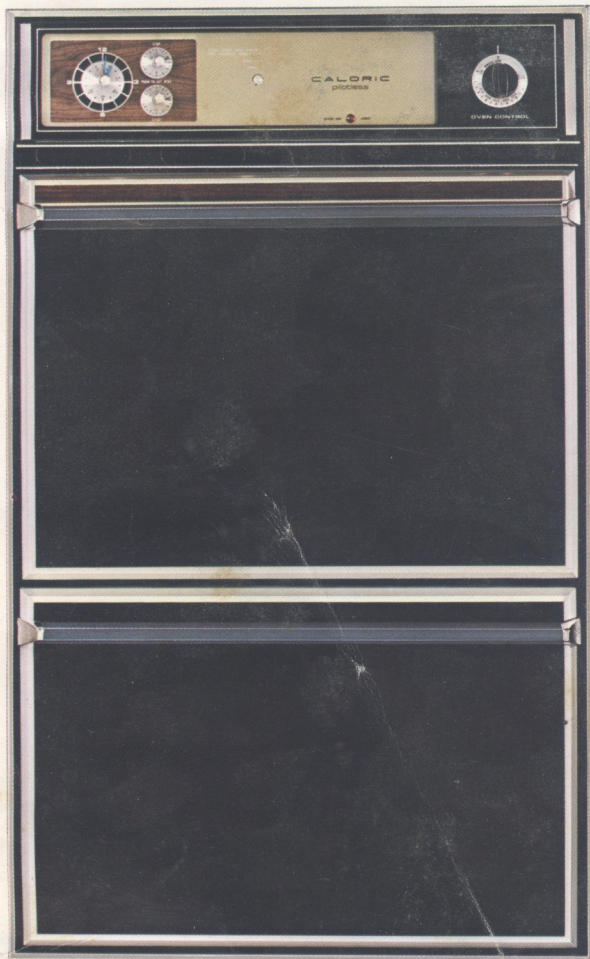
If you do a lot of cooking in a little space, this is your answer from Caloric • Versatile, a pleasure to cook on, and a breeze to keep clean • The slim grates, burner bowls and the entire cooktop are easily removeable for cleaning • Features "on-off" burner controls with an infinite variety of heat settings • Each control knob is identified with the proper burner • Factory equipped for use with Natural or LP-gas • Available in White, Dark Copper, Avocado, Almond and Gold.

SPECIFICATIONS AND DIMENSIONS

MODEL RTP	A	B	C	D	E
307 & 302	29 1/2"	21"	28"	20"	2 1/8"
RTP201	23 1/2"	19 1/2"	22 1/2"	18 1/2"	2 1/8"



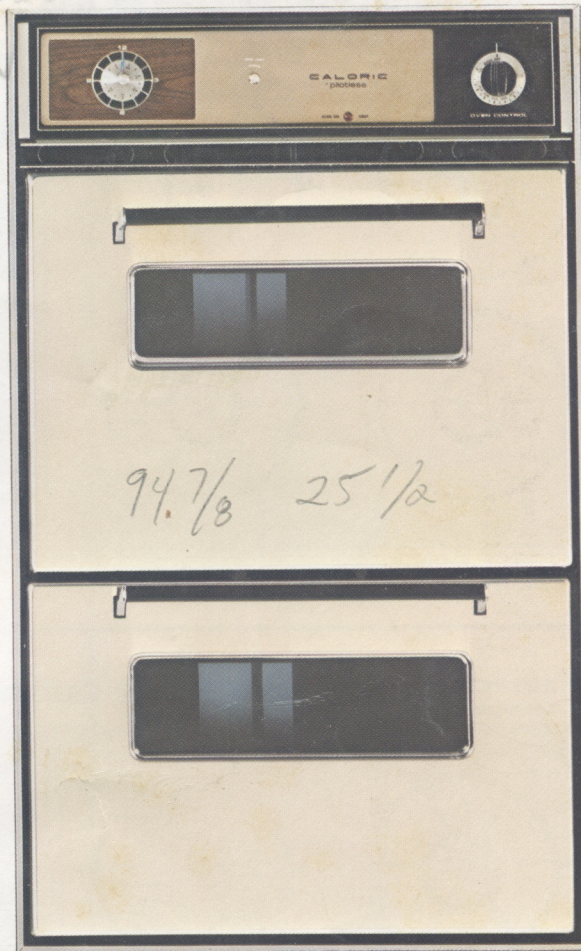
Install above drawer in base cabinet that is 30" (minimum). Allow a minimum of 3" between top of drawer and counter top level, and a minimum of 2" from extreme back of drawer to inside rear of base cabinet.



RXP 214 GAS BUILT-IN 24" BROILER/OVEN

Perfect for the big family. Features Automatic Pilotless Ignition • Continuous Cleaning Broiler and Oven • Ultra-Ray® Infra-Red Broiler • Automatic Timed Oven System • Clock and Minute Timer • Oven Light • Illustrated with Elegant Black Glass Observador®. Can also be ordered in White, Dark Copper, Avocado, Almond, Gold and Satin Chrome. Designed for either inside or outside venting. Factory equipped for use with either Natural or LP gas.

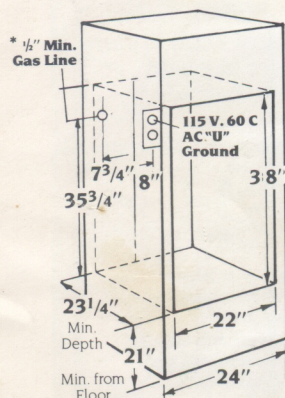
RWP 214 Same as above with regular porcelain oven. No continuous cleaning features.



RXP 212 GAS BUILT-IN 24" BROILER/OVEN

Rich in features yet economically priced. Automatic Pilotless Ignition • Continuous Cleaning Broiler and Oven • Ultra-Ray® Infra-Red Broiler • Electric Clock and Timer plus Oven Light • Illustrated with Observador® window doors in Almond • Can also be ordered in White, Dark Copper, Avocado, Gold, Satin Chrome, Black Glass • Designed for either inside or outside venting • Factory equipped for use with either Natural or LP gas. **RWP 212** Same as above with regular porcelain oven. No continuous cleaning feature.

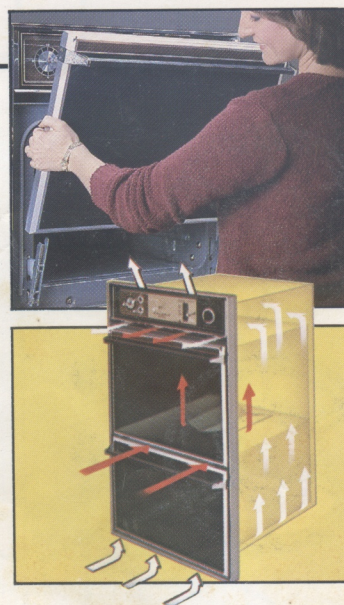
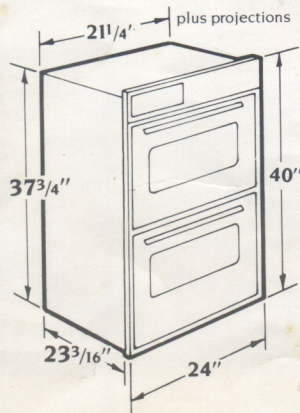
RXP216 • 214 & 212 SPECIFICATIONS AND DIMENSIONS



OPTIONAL OUTSIDE VENTING
Unit normally vents into kitchen thru vent in control housing.

* Connection on unit 1/2" female

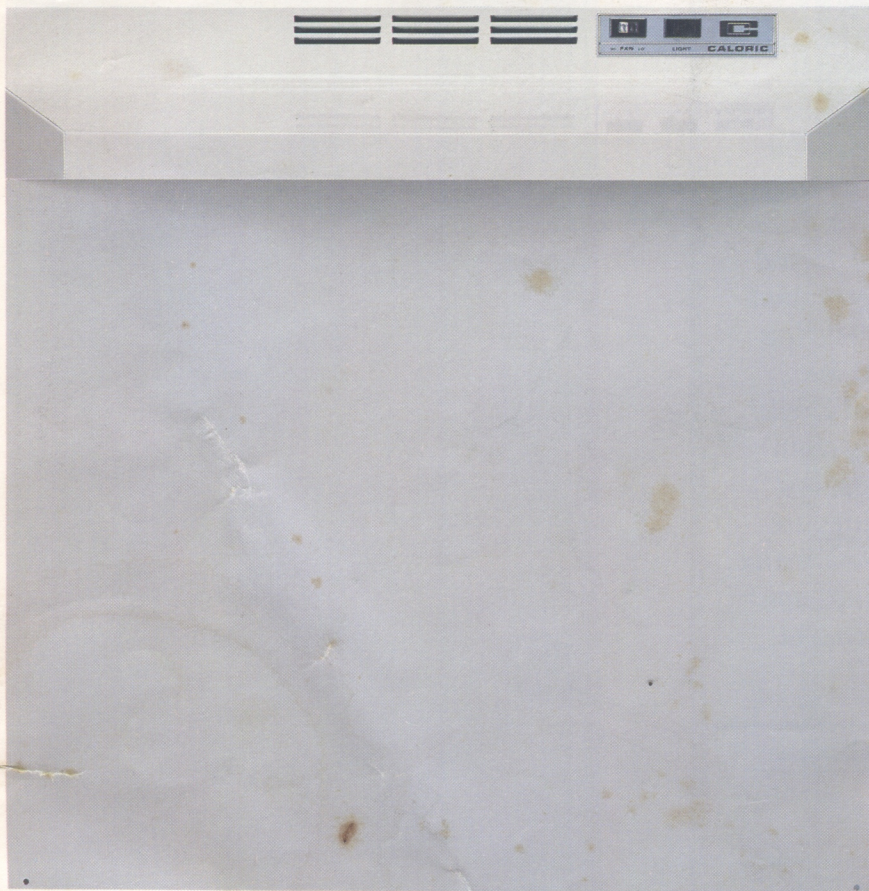
Projection of door, open 17-3/4"
Broiler Width, Depth, Height 18" x 20" x 12"
Oven Width, Depth, Height 18" x 20" x 13-3/4"
Gas Connection, Size Pipe 1/2"
Approximate Shipping Weight 165 lbs.
Ultra-Ray Burner 16,000 BTU/HR



REMOVEABLE BROILER/OVEN DOOR
Another cleanliness feature from Caloric! Both broiler and oven doors are balanced and can be lifted off easily for complete accessibility.

DUAL-AIRE AIR FLOW SYSTEM
Patented ventilation system in all Caloric built-in ovens eliminates need for sealed cabinets. Air for cooling (White arrows) is kept separated from air for combustion (red arrows).

OVERHEAD HOODS AND SPLASH PLATES



Blend with any kitchen decor. The powerful exhaust from the high efficiency, 2-speed fan in a Caloric hood will whisk away strong cooking odors and prevent grease buildup on cabinets and walls. Easy to clean grease filter. Features a rugged, synthetic enamel finish over cold rolled steel that resists heat as well as fats and acids common to cooking. Just a wipe of a damp sponge keeps the surface gleaming bright and clean. Installs easily under any standard cabinet or in a wall. Factory assembled and pre-wired. Available in 30 or 36-inch widths. Choose from White, Avocado, Dark Copper, Almond or Gold.

SERIES HWR 302/602 DUCT HOOD

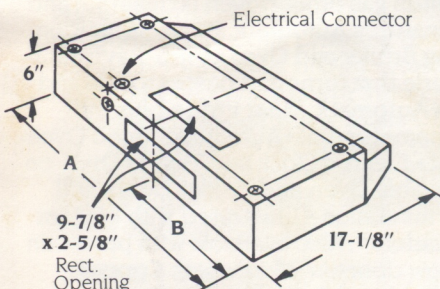
Fan can be ducted horizontally or vertically. Switches conveniently mounted on front of hood. Control incandescent lamp and fan. Removeable aluminum grease filter. Available in 30 or 36-inch widths in Avocado, Dark Copper, Almond, Gold and White.

SERIES HWR 342/642 DUCTLESS CHARCOAL HOOD

Kitchen air is pulled into hood by 2-speed fan, passed through removeable grease filter, then an activated charcoal filter, to help keep your kitchen grease and odor free. Switches conveniently mounted on front of hood. Available in 30 or 36 inch widths. In Avocado, Dark Copper, Almond, Gold and White.

CALORIC SPLASH PLATES

Designed to complement your decor, protect walls and wall paper from cooking soil. Phosphate coated and painted with grease resistant Alkyd appliance enamel. Just the wipe of a detergent-dampened sponge restores their like-new cleanliness and lustre.



HOOD DIMENSIONS AND SPECIFICATIONS

HWR 302-30"

A. 29-15/16" B. 14-31/32"

HWR602-36"

A. 35-13/16" B. 17-31/32"

DUCTED HOODS

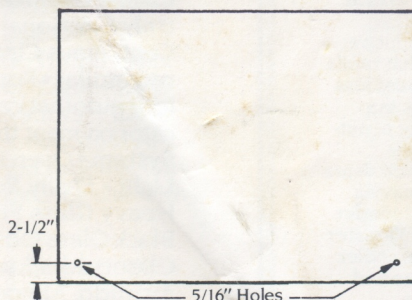
HWR302 - 30" HWR602 - 36"

Air Delivery - Vertical 160 CFM, 5.5 Sones; horizontal 160 CFM, 6.5 Sones; HVI certified. 3-1/4" x 10" Duct Connector with Damper included.

DUCTLESS HOODS

HWR342 - 30" HWR642 - 36"

Air Delivery - 160 CFM, 6.5 Sones, HVI certified. Front louvers discharge filtered air away from range and kitchen cabinets.



SPLASH PLATE DIMENSIONS

MODEL SP 32

30" wide splash plate 25-1/2" length. Available in Avocado, Dark Copper, Almond, Gold and White.

MODEL SP 36

36" wide splash plate 24" lengths. Available in Avocado, Dark Copper, Almond, Gold and White.

IMPORTANT - Since continuing research results in steady improvement, specifications are subject to change without notice. Before proceeding with construction see your Caloric distributor for latest detailed preparation and installation instructions or install from instruction packed with each unit.

CALORIC LIMITED PARTS WARRANTY

Every Caloric Built-In Gas Oven or Cooktop carries a one-year limited parts warranty. Details are available through your dealer and Caloric, and are printed in the owners guide packed with each appliance.

FEATURES AND SPECIFICATIONS SUBJECT TO CHANGE

Caloric, Ultra-Ray, Thermo-Set, Tri-Set and Observer are registered trademarks of the Caloric Corporation, Topton, PA 19562, U.S.A.

*Protected by one or more U.S.A.

Patents: 3,078, 836-3,122, 197-3,150, 655-3,360, 028-3,448, 923.

Other U.S.A. and Foreign Patents Pending. Patent right will be strictly enforced.



CALORIC®

Caloric Corporation • Topton, Pa. 19562

A Raytheon Company